



Squash and Mushroom Galette

SERVES 6

Galettes are one of my favorite things to make! They're like a pie without the pan, and you eat it like pizza. This one is a savory galette that is perfect as a vegetarian meal or as a side dish with dinner. It's also good for brunch! The vegetable peeler makes beautiful "ribbons" from the squash that are light and airy on the pie, and the fresh herbs added at the end give it the perfect earthy flavor. You could substitute sweet potatoes and white potatoes if you're not a fan of squash. I think it would be good with a few slices of apple too!

INGREDIENTS

Pastry:

1 1/2 cups flour

1/2 teaspoon salt

1 stick cold butter, cut into 1/4" cubes

1/3 cups cold water

Toppings:

3 tablespoons olive oil, divided

2 yellow onions, cut into half-moon slices

1 zucchini

1 small butternut squash

1 cup baby mushrooms or cremini mushrooms, sliced

3/4 cup Monterrey Jack cheese, grated

1 egg, beaten

1 sprig of fresh rosemary

handful of fresh sage leaves

salt and pepper

PROCESS:

Pastry:

Prepare the pastry dough by putting the flour, salt, and butter cubes into the bowl of a food processor. Pulse 20 times. Slowly add the cold water while pulsing the processor about 10 times, or until the dough comes together. You may have to add a bit more water if the dough is too dry. Put the dough into a bowl and form into a disc. Cover it with plastic wrap and place in the refrigerator for at least 30 minutes.

Toppings:

Meanwhile, prepare the toppings. In a large skillet, heat the olive oil and add the onions. Cook until they



are caramelized and golden brown, about 30 minutes. Add 1 teaspoon of salt to the onions and stir. Let cool. Preheat oven to 450 degrees. Using a V-shaped vegetable peeler, shave the zucchini (with the peel), into long ribbons. Peel the butternut squash and discard the outer skin. Peel the flesh into long ribbons until you have about a dozen ribbons.

Remove the pastry dough from the refrigerator and place on a flour-dusted board. With a rolling pin, roll out the dough into a circle (it doesn't have to be perfect), about 1/8" thick. Place the dough onto a parchment-lined baking sheet. Spread the caramelized onions onto the dough, leaving about 1 1/2" around the edge of the circle. Top with the ribbons of zucchini, squash, and mushrooms. Drizzle the vegetables with 1 tablespoon of olive oil. Sprinkle with salt and pepper, then top with the cheese. Fold over the edges of the dough, forming pleats. Brush edges of dough with the beaten egg, and place baking sheet into the oven. Bake for about 40 minutes, or until dough is golden. Remove from oven and top with the rosemary leaves and sage leaves. Let cool for 15 minutes before cutting and serving.